



Volume 7, Issue 9

December 2014

Kim's Corner

By Kim Yonda
Gilbert Fire & Rescue
Volunteer Coordinator

Last month we each took a moment to reflect upon aspects in our life we are thankful for. One thing I am most grateful for is the special people in my life... that includes each of our you, our Volunteers! I am also thankful for all that we were able to accomplish last month.

Much appreciation to everyone who purchased or sold the delicious Butterbraid pastries, another year of a successful fundraiser. Kudos to our top seller, two years in a row, Bryant Nusser! (Bryant, your grandmother is a rockstar salesperson!) We went from one fundraiser right into another, the Silent Auction. Thank you to Diane Howard, Janet LaTour, Dianna Erickson and Johnna Switzer for securing

items for the auction. The Silent Auction was profitable based on everyone who placed a bid and the generosity of the businesses who donated products or services. Be sure to take a moment and review the comprehensive list inside this newsletter of these businesses, and the next time you visit their location thank them for their support of our program!

My deepest appreciation to all involved with our recent Everyday Heroes event. Thank you for supporting the vision; the time we each shared at the event made a difference in the lives of many children. It was a pleasant afternoon at the fire station with foster families from around the valley. Approximately 30 of our volunteers made this vision become a reality by

sharing their time. Opportunities were seized to educate children on fire prevention, water safety, continuous chest compression CPR, and much more! Children were engaged building wooden fire engines donated by our friends at Lowes, and special thanks to Volunteers, Nancy Briggs, Ira Goode and Jon Switzer who spent hours at this woodworking station. Volunteers, Holly Chalcraft and Felix Casto were amazing as they served lunch to over 250 individuals. The families enjoyed the station tours provided by Pastor Oller and Adam LaMaide. And much appreciation goes to the Battalion 251A, Utility 251 A, and Ladder and Engine crews at Station 1 A Shift for interacting with the children and bringing smiles to their faces as the children discovered fire personnel are people they can trust. I will always be grateful to all of you involved with project for the positive impact you made in the lives of the children. Thank you!

And thank you each for serenading my life with joy and laughter!

DONNING AND DOFFING GLOVES

By Johnna Switzer GF&R Volunteer

Recently there was a great turnout for Chief Connor's Blood Borne Pathogens class. The class made me think that it is a good time to review how to don (put on) and doff (take off) gloves used as personal protective equipment.

Donning or putting on the gloves is simple—just put them on but do remember to try to keep them as clean as possible. While you have them on, you want to use safe work practices to protect yourself and limit the spread of any possible contamination. You can do so by keeping your hands away from your face, limiting surfaces touched, changing gloves when torn or heavily contaminated, and performing hand hygiene immediately upon removal.

Doffing or removing the gloves is just as simple. Remember this saying: "Glove to glove and skin to skin." The outside of the gloves is contaminated (even if you do not see anything on them). Therefore you only want to touch a glove with a glove. Grasp the outside of the glove toward the top (being careful not to reach too high and touch your arm) with the opposite gloved hand; peel the glove off. Hold the glove you have removed in your gloved hand. Slide the fingers of your ungloved hand (skin to skin) under the remaining glove at the wrist, touching just the skin on that hand and the inside of the glove. Peel this glove off over the first glove. Discard the gloves in a proper waste container. Wash your hands.

If you just remember the saying "Glove to glove and skin to skin" you will always remain safe!

Applause! Applause! Applause!

hank you each for Volunteering your time to make a difference in the life of a child at Everyday Heroes

Jeff Heywood Neil Acevedo Christine Scheutker Katharine Keller Pauline Senra Jeremy Berini Joe Briggs Kelsie Knox **Brandon Siebert** Colton Latsko **Judy Slack Nancy Briggs** Holly Chalcraft Johnna Switzer Sonja Grosch Felix Castro Tim Held Jon Switzer Tom Dieterle Adam LaMaide **Ed Taggard** Matt Dominy Janet LaTour Josh Veak

Dianna Erickson Ron McKee Fred Wolfe
Ira Goode Pastor Rick Oller

Terry Gray Joe Reyes



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Rod Works

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SanTan Village

Savvy Scissors

SmashBurger

Some Burros!~

Sprouts Store # 14

Sun Devil Auto

Sweet Tomatoes

The Smoke Detector Man

Trader Joes

Processing Valle Luna
Western Skies Golf Club

Willow Massage

Zinburger

Sweet Tooth Fairy

Home Depot

Golden Corral

A Little Laugh

It was the last shopping day before a holiday and the crowd waiting to get in was huge, and very restless. A man kept pushing his way to the front of the line, only to be pushed to the back. On his last attempt he was knocked to the ground, kicked, and once more pushed to the back. "That's it," he exclaimed. "If they hit me one more time, I won't open the door!"

And For The Small Fry

Q. What smells the best at Dinner?

A. Your nose!



Slow Cooker Bratwurst

8 Bratwurst

1 sliced onion

1-12 oz can of non-alcoholic beer

1 cup chili sauce

1 TBS Worcestershire sauce

1 cup ketchup

2 TBS vinegar

½ tsp salt

2 TBS brown sugar

1 TBS paprika



Boil brats in water for 10 minutes to remove fat
Drain & put in slow cooker
Mix rest of ingredients and pour over brats
Cook on low 4 to 5 hours
Serve hot, in rolls

Everyday Heroes





In Loving Memory
Stephen Aguilar
1989-2014

COMING UP

DECEMBER

Fire Administration Will Be Closed December 25

JANUARY

21 Volunteer Credential Renewal 4:00 - 8:30 PM

Room 1

CERT / FC

Fire Administration Will Be Closed January 1

Happy New Year

And

January 19 Martin Luther King Jr. Day

△ Open to CERT, FC, and VIPS Volunteers

Gilbert Fire and Rescue Department Volunteers register on line. All others Register with Kim Yonda @ 480-503-6325 or kim.yonda-lead@gilbertaz.gov